Cold Starters

RAW OYSTERS ON THE HALF SHELL*

horseradish cocktail sauce, seasonally inspired mignonette
1/2 dozen 21
dozen 39

SPICY TUNA ROLL*

serrano peppers, spicy mayo, sweet soy, avocado, togarashi, chili threads, tobiko
18

SHRIMP COCKTAIL

five jumbo shrimp
18.90

CHILLED SEAFOOD TOWER*

lobster tails, jumbo shrimp, raw oysters, ahi tuna poke
grand (serves 3-4) 95
colossal (serves 6-8) 179

AHI TUNA POKE*

soy-ginger marinade, avocado salsa, dynamite sauce, crispy wontons
17.90

Hot Starters

MUSSELS À LA MUER

white wine, garlic, fresh herbs
15.90

DYNAMITE SCALLOPS

crab encrusted, herb oil
23.50

ALMOND ENCRUSTED BRIE

warm apple chutney, crostini
16.90

CRAB CAKE

sweet corn emulsion, warm buttered crab meat, whole grain mustard sauce, sweet corn salad
24.50

CRISPY CALAMARI

sweet chili sauce, sesame garlic crunch, black garlic molasses
18.25

COCONUT SHRIMP

mango salsa, sweet thai chili butter
16.90

ESCARGOT

flaky pie crust, sun-dried tomato emulsion, blue cheese, arugula-fennel salad, lemon shallot vinaigrette
22.50

Soups

BUTTERNUT SQUASH SOUP

vegetarian, goat cheese, butter crouton, brown butter
cup 9
bowl 12

CHARLEY'S CHOWDER

mediterranean-style fish chowder
cup 8
bowl 10

LOBSTER BISQUE

lobster mascarpone, poured tableside
cup 11
bowl 14

Salads

add to any salad: chicken 9, shrimp 9, salmon 15

SUNBURST SALAD

spring mix, mandarin oranges, point reyes blue cheese, dried cranberries, toasted almonds, watermelon radish, signature maple-raspberry vinaigrette

12.50

BEET & BUTTERNUT SQUASH SALAD

kale, arugula, toasted hazelnuts, parmesan, white balsamic vinaigrette
11.50

CLASSIC CAESAR

house made dressing, parmesan, croutons, anchovy
12

ICEBERG WEDGE

pickled red onions, roasted grape tomatoes, herb oil, applewood smoked bacon, point reyes blue cheese, blue cheese dressing, everything spice
13

Sensational Seafood

ULTIMATE SEAFOOD MIXED TRIO

grilled salmon, crab cake, coconut shrimp, coconut ginger rice, fresh vegetables
45

SEARED SCALLOPS & RISOTTO

sweet potato & sage risotto, miso brown butter
49

OVEN ROASTED LOBSTER TAIL

coconut ginger rice, asparagus
49.50

COCONUT SHRIMP

mango salsa, sweet thai chili butter, coconut ginger rice, fresh vegetables
27.50

KING CRAB LEGS

coconut ginger rice, fresh vegetables, current market pricing:
1 lb. 78
2 lb. 146

CRAB CAKES

sweet corn emulsion, warm buttered crab, whole grain mustard sauce, sweet corn salad, coconut ginger rice, asparagus
48.25

Today’s Catch

SALMON
28

CHILEAN SEA BASS
48

MAHI MAHI
30.50

SEA SCALLOPS
46.50

HAWAIIAN YELLOWFIN TUNA*
32

Today’s Catch - Specialty Fish

DYNAMITE MAHI MAHI
crab encrusted, herb oil drizzle, asparagus, coconut ginger rice
36.50

FLOUNDER ROYALE
lump crab, parmesan crust, lemon caper beurre blanc, coconut ginger rice, asparagus
29.50

APPLEJACK SEA BASS
sweet bourbon reduction, granny smith apples, sun-dried cherries, wild rice risotto
50

PARMESAN SNAPPER & SHRIMP
encrusted snapper fillet, garlic-herb sautéed shrimp, coconut ginger rice, asparagus

36

CEDAR PLANKED SALMON

tarragon mustard glaze, smashed redskins, asparagus
30

AUTUMN TUNA

cumin coriander crusted hawaiian ahi, sweet potato couscous, kale, roasted bulgogi mushrooms, pomegranate agro dolce
36

Beef & Fowl

SLOW ROASTED PRIME RIB*

available Friday, Saturday & Sunday - smashed redskins, au jus, horseradish sour cream
10oz 38
14oz 49
18oz 55
10oz with crab cake 54
10oz with scampi shrimp 44

FILET MIGNON*

maître d'butter, smashed redskins, asparagus
6oz 42
8oz 51

PRIME NEW YORK STRIP*

14oz, maître d'butter, smashed redskins, asparagus
58

PRIME BONE-IN RIBEYE*

22oz, USDA prime, maître d' butter, angel hair onion strings, smashed redskins
74

CRISPY DUCK

grand marnier demi-glace, sweet potato mash
45.50

CHICKEN SCHNITZEL

crispy yukon potato "croutons", whole grain mustard buerre blanc, arugula salad, lemon caper dressing
28.90

SURF & TURF*

6oz. filet mignon, lobster tail, smashed redskins, asparagus
79

Pasta

SHRIMP & CRAB FRESCA BUCATINI

ritz cracker crusted shrimp, lump crab, spinach, roasted tomatoes, lemon-tomato purée
37

CAJUN CHICKEN TORTELLINI

blackened chicken, mushrooms, cilantro, grape tomatoes, cream sauce
24.90

JUMBO SHRIMP SCAMPI

white wine garlic sauce, linguine, spinach, grape tomatoes, shaved parmesan
28.90

SMOKED MOZZARELLA RAVIOLI

red pepper & smoked mozzarella, tomato cream sauce, shaved parmesan, basil chiffonade
23

Accompaniments

OSCAR TOPPING

crab, asparagus, béarnaise
11

DYNAMITE TOPPING

zesty crab glaçage
9

CHEF'S SEASONAL RISOTTO

8

SHRIMP BROCHETTE

grilled or blackened

9

LUMP CRAB TOPPING
9

OVEN ROASTED LOBSTER TAIL
39

JUMBO FRESH ASPARAGUS
7

JUMBO SHRIMP SCAMPI TOPPING
9

DYNAMITE SCALLOPS TOPPING
7

SEARED SEA SCALLOPS (3)
24